



2018 Sauvignon Blanc

The southern Okanagan has an herbal quality to the air at the height of growing season – sage and antelope brush warmed by the sun. So maybe it's not surprising that there's a tell-tale grassiness to this herbaceous-by-nature Sauvignon Blanc. Grapes famously hold a mirror to their surroundings – in this case, Jagged Rock and Border Vista Vineyards. The fruit is picked early to retain the bright, fresh acidity that shows through on the palate. In the winery, we do several co-inoculations using two yeasts with the intent to drive thiol production in the direction of a Marlborough-style Sauvignon Blanc.

THE VINTAGE

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings in August slowed down ripening and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Expect gooseberry and white grapefruit with subtle texture provided by a small amount of neutral oak and concrete fermentation. Bone dry with, of course, just a little south Okanagan on the nose. The palate is fresh and bright with great purity.

WHAT WE'D PAIR IT WITH

Perfect seafood wine, with goat cheese, or on its own as a summer sipper.

TECHNICAL INFORMATION

HARVEST DATE	September 12 to 20, 2018
BLEND	100% Sauvignon Blanc
FERMENTATION	90% Stainless Steel, 10% Concrete
AGING	3 months on Lees in Stainless Steel
BOTTLING DATE	January 29, 2019
CASES PRODUCED	872
ALCOHOL	12.5%
TOTAL ACID	6.8 g/l
RESIDUAL SUGAR	1.75 g/l
PH	3.14
CELLARING	Enjoy now or cellar until 2020

